AUTUMN STYLES NOW

The New Goods in Original Designs for Fall Wraps.

A WIDE CHOICE IN SLEEVES.

Early Fall Hats that Have a Severe Aspect, but Are Stylish.

Covert Contings and Fine-faced Cloths Used for Wraps-Uneful and New Besigns to Long Coats, Wistors, and Briving Coats -Bacque Conts the Dressy We ups for the Fall-A Stylish, Novel Golfing Costems-Pashion's Directions as Shown in the Sall Millinery-Marked Change Sees ta the Skirte-Gowns for State Occasions -Examples of the Variety in Sleeves

Ne sooner is the problem regarding the lawns, muslins, and laces for summer wear solved satisfactorily than the mind of woman is childred to turn to more sober thoughts of serge and corded silks and other heavier materials



for autumn wear. But if the thing must done, there is consolation in knowing that the new designs are certainly very original. Covert coatings and fine-faced cloths, unless for dress eccasions, are used mostly in the fall wraps. They come in many shades of tan and dark shades of green and blue. One of the most useful and fashionable garments for the fall is a long coat or ulster. One made of tan chevio



has loose fronts which make it easy to draw or It has a belt of leather which holds the folds in see, and is fastened with metal buttons. Velvet forms the collar and cuffs, with the edge of the cloth showing about the edge. The collar may be turned up or down.

Ulsters will be very much worn, and will be made more or less for dress by the cut of the body of the coat. For a late sea voyage, instead of the ulster, a big cape, to be used with a rue of the same material, is desirable. One is shown made of reversible tweed in black-and-white



check, with an over check of red, and showing on the reverse of the garment brown, green the waist. The collar was faced with black vel vet, showing a broad edge of the tweed. The rag was finished with a broad silk band of dark red with rows of stitching. This combination not only furnishes a stylish travelling outfit, but is wonderfully convenient as well.



Ceats for driving should have a perfect and easy St. Ornament should be avoided. This is illustrated in the accompanying sketch of a light tan coat. The full, cape-like sleeves are lined with slik of the same shade. The coat is double breasted and fastened with two rows of third hat has a cream straw crown with a

with this coat is trimmed with brown ribbon and brown and white quills.

The close-fitting nister in the next sketch is of rich dark blue. This stylish garment is trimmed all about the high standing collar, down each front, and about the cuffs and pockets with a broad black braid. Above the

shed with a bunch of soft loops at one side.

The next long coat is of hunters' green, with all the seams strapped. This coat is fastened

closely at the throat with three little green but-tons and is then blind buttoned to below the

waist, where the skirt of the coat is fastened

over with a loop and two buttons, leaving none of the gown beneath visible. The dark green

hat is trimmed with a green braid of the same

shade, a band, and upstanding loops on the left

side. A l ttle flimy lace jabot shows itself just

Sacque coats are to be the dressy wraps for

the fall. They are made of velvet or rich peau

de sole. One of dark brown velvet, lined with

silk of the same color, had a coliar of white

satin and bands embroidered with jet, and the

neck was filled in with white chiffon. Braiding

and embroidery will be used very extensively

this fall and winter, both on coats and on skirts.

The golfing costume in the illustration is of

brown cloth very closely plaided with white

and lighter brown. The cape matches the skirt.

but the fancy coat is of brown Holland. The

turnback revers continue around the bottom of

the coat and form pockets. The waistcoat is of

knitted brown and white wool, fitting very

hand tie of brown satin is worn. The brown hat has a band about it to match the coat and a brown and white wing at the side. The gaiters

are of the Holland, and doeskin gloves stitched

The early fall hats have rather a severe as hats of summer, but there is a very stylish all about them and they give the wearer a very distinguished appearance. Bonnets for elab orate occasions are airy, indeed, being made

almost entirely of gathered tulle or lace and jet and trimmed with dark velvet sprays of

owers, or feathers. Some of these tiny affairs

have a full osprey perched upright at the back. Sprays of green oats and bunches of green wheat are showing themselves among the trim-

mings of the fall millinery, in opposition to the

bright red cherries and currants that have been

trimmed. The low-crowned, broad-brimmed

hat is of fine black felt. The curling cock plumes

are black and white and the ribbon is of heavy

white corded silk, the loops mingling with the feathers. The high-crowned one, with the brim

rolling up closely to the crown, is of coarse

prown straw. The brim and trimming are of

brown velvet, with one bright yellow quill. The

introduced for the decoration of fall hata. All the hats in the first group are very plainly

closely over a white linen shirt, and a four

below the outstanding collar.

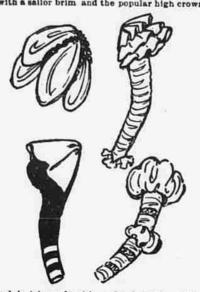
is of rough straw, and has for trimming just a wrists and below the pocket openings are soft wrinkled band of silk and six quills, three placed at either side of the crown at the back.

The pretty travelling hat in the next illustrathe cont closely about the figure. The blue felt hat is trimmed with a full soft roll of blue silk, just a trifle lighter than the coat, and is fintion is of brown felt, trimmed very simply with bright tan ribbon. The edge is bound with the tan ribbon, and a band of the same ribbon encircles the crown. The wings at the side are a mixture of brown and tan. The last hat is a very broad-brimmed, low-crowned sailor, with a band and full bow of ribbon to match the coarse straw, which is of a bright bronze color. There is a marked change in the skirts. They are much less full about the bottom and fuller at the waist in the back. Braiding about



he silken lining, and some will have a flat band of a darker cloth laid plainly on the bottom and beaded with a narrow braided design. The sleeves are not so full nor so high on the shoutdera but are still far from the tight sleeves promised for this fall. The bodices are some of them made double breasted. For dress occasions the Louis XVI. coat will be very much worn by ma-trons with good figures. One of handsome brocade or broché silk can be worn equally well with a black or a colored silk skirt.

The cloth dress in the next model is made of a very fine green and blue check. The jacket is out much longer than and without any of the frilled effect of the spring garments, and has but alight fulness in the back, and this laid in flat pleats. The coat bodice is outlined down the front and about the broad collar with blue and gold cord and opens on a vest of cream white silk. The hat is of a bright coarse straw with a sailor brim and the popular high crown,



and is trimmed with a fitted band of blue velvet, with loops of velvet and green and blue quills. The same dress is very pretty when made of linen in blue of the real butcher tone, with the skirt trimmed with a raised design in white, and the long basque opening over a tucked white lines shirt, and with a white tie, and the same shaped hat trimmed in white.

The next illustration shows a shot silk in maize and mauve tones. It is made with a ruone of Valenciennes lace around the bottom of the skirt. The low-cut, tight-fitting bodice opens in front to the waist and has a vest of



This bodice is edged with a tiny ruche of the Valenciennes lace. The tight sleeves, with small full puffs at the shoulder, are of taffeta silk, the sash and stock, as well as the ribbons tied about the cuffs, are of the mauve shade of the changeable silk. The broadbrimmed, high-crowned hat is trimmed with a broad band of black velvet and ostrich tips, showing all the colors of the gown.



The styles for sleeves are legion, but a few arr shown in the picture, which are being used extensively of present. One sleeve is gathered tight to the shoulder, and finished there with three full floundss, each edged with narrow velvet. A plain tight sloove, with one large pleated flounce, is pretty for heavy goods. Another tight sleeve of musiin has the big puff caught in at the tap of the shoulder. The puff is made of the musiin and insertion. The sleeve that is very tight, with a very small puff on the shoulder, is used for silk gowns, and is quite the latest style. The short full puffed sleeve. with a deep pointed cuff above the elbow, is pretty for an evening gown or for a young girl; pearl buttons. The panama hat worn | coarse black straw brim, and has for ornament in very graceful for thin material. The pan

above and below the elbow is banded with a a bound and large bow of narrow black satin ribbon, holding in place cream-colored quills.

The next illustration shows a novel design for broad piece of embroidery or passementerie. The evening or dinner gown illustrated i a opcling cap. It is of French felt in fawn color, and has no trimming save the two quills standvery pretty and simple. The skirt is of white atin with wide flat folds in front and godets at ing up perfectly straight at the side. The other the back. The bodice of monsseline de sole has the long tight transparent sleeves gathered to the wrists, where a deep fall of lace covers the hands. The broad sash and bows are of white satin ribbon, and the ends fall to the bottom of

> The delicate costume in the last illustration is of pink glace silk shot with gold, giving the effect of the most dainty tea-rose tone. The full round skirt has a tlny edge about the bottom of embroidery, and the crinkled, tightfitting sleeves are mounted with full frills of pleated mousseline de sole. The tight-fitting bodice with the long square tabs that end below the waist is richly embroidered in the two tones of the silk. The square neck is filled in with white lace, and the neck finished with a full stock of the silk.

GOOD THINGS IN CATSUPS.

Directions for Making Appetizing Sauces Out of Fruits and Vegetables, The season for one fruit or vegetable follows that of another with such rapidity during the latter part of summer that unless the provident housewife is vigilant the particular vegetable which she may have thought of preserving will be past its prime before she knows it.

It is said that the mode of making vegetables into cataups was discovered through the acci-dental using of the wrong condiments. A manufacturer of aweet preserves allowed a new at-tendant to season a large kettle of tomato preserve and returned to see if the compound had been cooked sufficiently. Upon tasting the mixture he found that it was not as it should be and in a grievous tone exclaimed:

The kettle was put to one side, and when its contents were tasted again to see what was wrong the mixture was found to be toothsome and good on meats. So it was readily called cats-up.

Sauces of this variety are now made of all

kinds of fruits and vegetables, the tomato being, perhaps, the first choice. In making catsup use a granite or porcelain lined kettle. A simple but nicely flavored tomato catsup imade thus: Peel and cut into pieces two dozen large ripe tomatoes. Put them in a saucepan with two sliced onlone and four red penner chopped fine; add four cups of vinegar, four tablespoonfuls of salt, and the same quantity of brown sugar. Let the ingredients cook slowly two hours. Then rub the mixture through a sleve, put it into the saucepan, and again return it to the fire and cook until the sauce is as

thick as desired. An excellent old English receipe for tomato catsup is as follows: Wash half a bushel of tomatoes and neel half a dozen large onions and slice them; put the vegetables into a porcelainlined kettle at the back of the fire and let them simmer until they are soft. Then rub them through a sieve, rejecting the skins and seeds, Return the strained pulp to the kettle and cook it slowly, uncovered, until it is reduced one-half. Add one quart of good cider vinegar and let the mixture cook until the consistency required before adding the seasoning, which consists of one cup of brown augar, half a cup of salt, one tablespoonful each of ginger, allspice, and cloves, two tablespoonfuls of black pepper, the same amount of ground mustard, and a little cayenne pepper. Let the cateup come to a boll after the seasoning is added. Remove it from the fire and stir in half a cup of good brandy or one cup of good alcohol. Put into bottles or

one cup of good alcohol. Put into bottles or small jars and seal.

A delicious tomato catsup that has been well tested and has a good red volor is made by cooking one large peck of ripe tomatoes with two onions for one hour. Then add one quart of strong vinegar, one pint of sugar, three tablespoonful of salt, one tablespoonful each of whole allspice cloves, and mustard seed, two biades of mace, two sticks of cinnamon broken into pieces, one teaspoonful of black pepper, and the same amount of white pepper. Let the mixture cook slowly four hours. Strain and bottle while hot.

To make tomato catsup without cooking.

while hot.

To make tomato cateup without cooking: The make tomatos direct and with ripe tomatoes, cut Phem into halves, and with ripe tomatoes, cut all the secale possible. Chop the tomatoes fine and drain them in a colander. Chop together until very fine one cup of green maturitium seeds, two bunches of celery, two red peppers, and the provided the drained tomatoes; add one cup each of said, or gredients into a large earthen borly well and drained tomatoes; add one cup each of said, brown sugar, and mustard seed, half a cup of grained horse-radish and two tablespoonfuls each of ground alispice, cinnamon, cloves, and blackers, and the seed of green control of the cooking. White the intrusion to the cooking are more than the cooking of the cooking and the cooking of the cooking. Select four dozen cucumbers, a little larger than those used for slicing for table use, but take care that they are not old and seedy. Feel the cucumbers, grate them, and out them into a colander to drain; chop together one dozen mutil they are very fine and drain them with the cucumbers. This will require about two hours. When the vegetables are drained turn them into a large earthen bowl and mix with them fired the cooking of the cooking of

and black peopercorns, one tablespoonful of mace. The same amount of cloves and two tablespoonfuls of pulverized ginger. Put the nan over the back of the fire and cook slowly until the mixture is a little thick. Strain through a seive, and when the catsup is cold bottle it and seal.

To make a green tomato catsup: Chop together four quarts of tomatoes, six red pepper

peds, one quart of onions, and one-half of a small cabbage. When the vegetables are rather flue put them in layers into an earthen vessel, sprinkling sait between the layers, and let them remain over night. In the morning drain the vegetables and put them into a preserving kettle with one pound of brown augar, one tablespoonful each of horseradish, cloves, mace, and clunamon, and two tablespoonsfuls each of ginger, black pepper, and mustard. Add three pluts of vinegar, cover the kettle and put it over a slow fire, letting the mixture gealty boil from three to four hours, stirring it frequently. It should be smooth and rather thick when done. Put it into small jars and seal. This is a favorite catabup at the south.

To make walnut catsup: Gatter the nuts while they are sufficiently tender to permit a coarse needle to be run into them. Pierce each nut and put them into a stone jar, with a table-spoonful of sait to every two dozen nuts. Let them stand twelve hours, then crush or crack the nuts, using a wooden mallet, and let them lie in the brine two weeks, stirring them frequently. Turn the liquid into a preserving kettle and cover the nuts with boiling vinegar to draw out the remaining juices, rubbing them with a wooden masher until the nuts are a pulp. Strain the vinegar, through a collander and add to the liquid. To each quart of these liquids add one ounce each of cloves and mace, and cayenns pepper to taste. Boil slowly an hour or longer if there is more than four quarts of the mixture. When cold put it into small onties and seal. If desired a little chopped onion may be added with the spices.

To make lemon catsup, grate the rind of one dozen large lemons into a small porcelain kettle and add the juice of the lemon, two tablespoonful excepter, and make seed, one tablespoonful of white mustard seed, one tablespoonful of value pepper, one of tumerie, a teaspoonful excepter, and make a catsup of any kind of fruit one may deairs to use, good proportions are as follows: To five pounds of sugar, one pint of vineg

HINTS FOR THE HOUSEHOLD.

If peaches are to be served whole for break fast brush them and arrange them in a pretty wicker basket with a handle. Twine the handle with some fresh green vine. A few flowers stuck here and there are also pleasing to the eye. Yellow hollyhocks look particularly well with

An excellent summer dessert for delicate stomachs or for young children is made of milk crackers. Take a dozen crackers, break them up into small pieces, and put them into a china dish. Heat one quart of milk until it is boiling, sweeten and flavor to the taste, and stir into it three beaten eggs. Take the milk from the first at once and immediately pour it over the broken crackers. Let the pudding stand until cool; then place it upon the ice and eat cold.

In washing anything made of chamois skins se warm water with a little ammonia in it. Wash by rubbing between the fingers, but de not wring the chamois. Press it between the raims of the hands to take out the water and hang before the fire or in the hot sun to dry quickly, rubbing and pulling the article into proper shape every few moments to prevent the skin's drying hard and stiff.

In giving medicine in liquid form to an infant place the point of the spoon containing the medicine against the roof of the mouth. Ad-ministering it in this way it will be impossible for the child to choke or eject the medicine.

Rub a curtain pole with kerosene oil until it is perfectly smooth, using a woolen cloth for the purpose. The pole rings will run much more easily if the pole is treated in this manner.

An exceedingly pervous person who cannot sleep may often be quieted and put to sleep by being rubbed with a towel wrung out of hot saited water. Frequently a change from a warm bed to a cool one will tend to quiet a nervous person and make him drowsy.

In making Indian meal mush, cook it with milk in place of water, or part water and part milk if not convenient to use all milk. The pudding will be much richer, and when fried will more readily take a nice brown.

Among the silver novelties for the table are found flower sets of spoons enameled in delicate natural shades. The bowl is made to represent a flower, and the handle is formed of the flower's stem and the leaves. The rose, pansy, lily, daisy, and red clover are some of the prettiest designs, and are very attractive when seen upon the saucer of a dainty after-dinner coffee cup.

In relaying carpets after the fall cleaning it is well to sprinkle something under the edges to destroy any carpet bugs that may be lurking around. As good a thing as can be used is a powder made of equal parts of camphor gum and tobacco.

When setting sponge for bread or rolls, double the quantity may be made and that not needed kept in the refrigerator or wherever it is cold enough to prevent the sponge from rising. In this way rolls may be had fresh each day with-out setting an extra sponge. This dough re-quires a little longer to rise, but the results will be as good as if it were freshly set.

If a little flour is rubbed over a loaf of cake before iceing it will prevent the froating from spreading and running off so readily.

Every housewife should impress upon the minds of her family that the best sauce for any meat is cheerfulness. Laughter aids digestion, and people should never grumble while eating.

Hop pillows are frequently of great comfort to a nervous person, and will often soother headache. It is well to have one or two of these pillows at hand in case of need. Linen covers worked with some appropriate motto or a spray of the graceful hops in wash silks are attractive in appearance, and can always be freshened by being washed.

Milk weed pods make a fine down for stuffing head rest cushions. Those fortunate enough to be in the country will have no trouble in finding plenty along the road side, and can gather enough to bring home with them for many a winter evening's comfort.

USES OF GRAPES.

Ways in Which This Healthful Fruit May Be Served and Preserved.

In the judgment of medical authority upon the food values of fruits, grapes are second to one but the standard apple. They are healthful and nourishing, and should be caten very freely as long as they can be procured in good condition, care being taken to eject the seeds. Grapes are a strengthening fruit, and especially good for delicate persons. It is well to keep dish of the fruit where it will be tempting, prettily arranged in a shallow dish with a few asters, sprays of golden rod, or other hardy flowers stuck here and there, and grapes will be an ornament for any room. Grapes should always be washed before being served, and for the table a little cracked ice should be sprinkled over them. Wild grapes make the best flavored jelly,

being tart and pungent. Among the cultivated grapes the Isabella is perhaps the best variety to use. Grapes are best for jelly when not too ripe. To make the jelly, free the grapes from stems and leaves; wash and put them into preserving kettle without draining; cover and place them where they will be heated slowly. stirring frequently to help mash the fruit, as well as to keep it from scorching. When the grapes are tender lay a large piece of cheesecloth in a sieve and place the sieve in a large bowl. Pour the cocked grapes into the cloth and press all the juice from the fruit. Measure the strained juice and pour it into the preserving kettle, place it over the fire, and when the liquid reaches the boiling point allow it to boil rapidly for thirty minutes. For every pint of juice allow one pound of granulated sugar. Put the sugar into a baking pan and place in the oven. Stir frequently to prevent coloring. When the grape juice has bailed the required length of time gradually turn in the heated sugar, stirring all the while until the sugar is all dissolved. Take the tle from the fire and turn the liquid jelly into heated glasses, and, when cold, cover.

Jelly of two colors and different flavors may be made with the same grapes by separating the pulp and skin of the fruit and cooking each one by itself. A dark, rich-looking july will be

of fruit add one pound of granulated sugar, and cock until the jsice is a thick syrsy when cold. An excellent grane sauce is made as follows; Cock the grapes until the seeds can be separated from the skin and puin. Measure the stewed grapes, and to every quart allow one teaspoonful of cinnamen, the same of mace, half the quantity of cloves, and one pound of surar. Thin to the proper consistency with wine or brandy, or, if liquors are not desired, a little good vinegar may be used in place of the wine. Heat the mixture to boiling, turn into jars, and cover. To make canned grapes, wash the fruit and then separate the pulp from the skin, putting the pulp into one saucepan and the skins into a preserving kettle. Cook the pulp until it is soft, and then put it through a colander to remove the seeds. Put the pulp with the skins and preserving kettle. Cook the pulp until it is soft, and then put it through a colander to remove the seeds. Put the pulp with the skins and preserving heat of fruit. Place is started cover the fire and heat sive minutes and turn into heated a said of the started cover the fire and heat sive minutes and turn into heated a said size and seal. Grapes cooked in this manner make delicious pies during the winter.

To make spiced grapes, wash the grapes, and after they are taken from the stems weigh them; pulp them, putting the skins into a preserving kettle and the pulp into a smaller vessel. To the skins and a little water, cover the kettle, and let them simmer over the back of the ranne. Put the pulp over the fire and cook until the seeds can be separated from the suip by gressing through a colander. Add the strained pulp to the kettle containing the cooking skins. For seven pounds of fruit allow three and one-half pounds of brown sugar, one put of vinegar, two ounces of stick cinnamon, the same amount of alispica, and one ounce of whole cloves. The kettle containing the cooking skins. For seven pounds of fruit allow three and one-half pounds of brown sugar, one put of water. Cover and frever l

THE NEW TEXTILE MATERIAL, Process Discovered that Makes the Ordinary Nettle Commercially Useful and Opens Up a New Industry for India.

From the London Times. The remarkable development of the Rhea fibre throws for the moment all tariff differences between Bombay and Manchester into the shade. The Indian Government has long been aware that in this widely spread variety of the nettle family its provinces possess source of unused wealth. In 1869 it offered a reward of £5,000 for the invention of a machine or process which should separate the delicate fibre from the bark at a cost consistent with the requirements of commerce. An offer of 50,000 rupees was renewed in 1877. Various machines were submitted under these induce ments, but they failed in regard to the essential element of cheapness, and after many trials the offers were withdrawn. They effectually attracted, however, the attention of experts in Great Britain, Europe, and America. Rhea became recognized as one of the most valuable fibres known to the ancient or modern world. Its use in Egypt, India, and China dates from before the dawn of history. Rhea cloth is

make first known to the ancient or mean warm world. Its use in Exput. India, and China dates world. Its use in Exput. India, and China dates world. Its use in Exput. India, and China dates world. Its use in Exput. India, and China dates world. Its use in Exput. India, and China dates world. Its use in Exput. India, and China dates world. Its use in the control of the control of

Coal Oil Johnny's Petroleum Soap.

Removes grease or stains from silks, lares, or weelens without injury. Samples mailed free. Address

MAROSS JENKINS, NEW YORK,

THIS YEAR'S OYSTER CROP.

ONLY FAIR IN MANY SECTIONS AND POOR IN OTHERS.

to Mivalves Suffering in Places from Unsuitable Weather and Overplanting-Lessons Learned on the Grat South Bay-New Ways to Serve Oysters, Although the market men are as usual giving glowing reports about the quality of the current crop of oysters, it is nevertheless a fact that in many sections the crop is only fair, and in others many sections the control of the season have been declined by New York dealers, and have been returned to the oyster beds.

This state of affairs is said to be due to several

causes. In a number of places the oysters, when removed from the spat beds, are pisced in the small bays and estuaries along shore. When the season is a pretty dry one, during the months of June, July, and the early part of August, the oysters do well, finding the salt water of the bay just properly tempered by the fresh water which runs in from the land. When, however, the season is rainy, with a copious supply of water, the incoming sea water has to compete with a held-up quantity of fresh, or more or less brackish water, and the consequence is that the oysters do not grow as they should. They keep a dark color, are thin, and do not fill the shell, and are what may be termed stunted. The last few months furnished that kind of weather, and the water has in many places been too fresh. Therefore the oysters planted at the points or stretches of land that run further seaward are the best this year, for they have not been affected to the same extent by the surplus of fresh water. Last year the bay oysters had a dry season and were the best in years, while the point oysters were not so good. Still another reason is to be found in the overplanting of the small bays. In many cases small bays are now a labyrinth of stakes, stuck into the bottom about ten yards apart to mark the oyster beds. Often the stakes are so close together that a small boat can scarcely sail through them, and several accidents have occurred this year from this cause, one up the Sound resulting in the drowning of two people.
When oysters are planted so thickly there is

not sufficient food in the water to nourish them, and, as the bivalves cannot move around and forage, they go hungry and make poor oysters. Still another reason is the quantity of sea lettuce which lays its broad, bright green leaves over the oyster beds and hinders the water from reaching the bivalves direct. So thick does it become, thriving on what the oysters should have had, that sometimes men have to work a couple of days to clear the stuff away before they can begin on the oysters themselves. Last year the oysters in the Great Kills on Staten Island were the finest in years and the

equal of any in the market. This year crowd-

ing of the beds, until the tiny bay has been

equal of any in the market. This year crowding of the beds, until the tiny bay has been christened the Woods of Arden, has so increased the oyster population to the square foot that the crop up to date is poor. Several sloop cargoes have been returned from the city, and in at least two cases from 4,000 to 8,000 bushels of oysters are being taken up and will be moved out to Ward's Point, into saiter water, in the hope that the change may stimulate them and bring them into marketable shape. Six weeks ago the oysters in the Kills were in a promising condition. Then the rains came, and since then tho crop has remained stationary. This is the third time the oysters have been overstocked at this point. The same overstocked at this point. The same trouble was experienced three years ago, and it is possible now that the farmers will learn wisdom from experience. The Prince's Bay oysters are somewhat better because they have not the same accumulation of fresh water to contend with and are not staked out so close, and get a more direct ocean flow of water from Sandy Hook. Rockaway oysters also are said to be largely unsatisfactory, although there are good ones, and fat, among the poor ones. At all these stations the oysters have to be taken to the Rahway River to freshen and get the pale gray color so desired by the average New Yorker who feeds his eyes and not his stomach in this matter. When it is remembered that the oysters require from three to four years to come to maturity, and have to be piled into hig sloops, and carried to the floats on the Rahway, left there a day or two, and then piled back into the sloops before they can be carried to New York to be sold as box oysters for \$1 a hundred; it will be seen that there is not a very happy time for the oysterman when the harvest gea amiss. Not only is he affected, but the retail dealer cauches it also. When the crop is a poor one he cannot do this. He must buy bey oysters from the dealer at wholesale, and the nick the cand is to also buy some cullinars and mix as ma

ishing in productiveness very rapidly. Fifteen is in the part is would be a provided to the home supply for the finest oysters in the country, the Lynn Havens of the Chesapeake, as a part weare and very high-priced and combined to the part was a provided to t